

## RIS Mocno palony #2

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **79**
- SRM **78**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **37.5 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **80 C**, Time **5 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **80C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (29.6%)	79 %	16
Grain	Strzegom Pszeniczny	2 kg (14.8%)	81 %	6
Grain	Żytni	2 kg (14.8%)	85 %	8
Grain	Strzegom Karmel 150	1 kg (7.4%)	75 %	150
Grain	Jęczmień palony	1 kg (7.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	1 kg (7.4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.5 kg (3.7%)	70 %	1000
Sugar	Cukier	1 kg (7.4%)	100 %	---
Grain	Płatki owsiane	0.5 kg (3.7%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (3.7%)	85 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	100 g	60 min	15.5 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki Dębowe - Rum	50 g	Secondary	14 day(s)